

<b>SHELL EGG PLANT SANITARY COMPLIANCE CHECKLIST</b> (This appendix is an integral part of MIL-STD-667C and its application is mandatory.)		<b>1. DATE OF INSPECTION</b> (YYYYMMDD)	
<b>2. PLANT INSPECTED</b>			
a. NAME		b. ADDRESS	
<b>3. PLANT OWNER</b>			
a. NAME OF COMPANY OR INDIVIDUAL			c. TELEPHONE NUMBER
<b>4. ACCOMPANYING INDIVIDUAL</b>			
a. NAME		b. TITLE	
SANITATION DEFECTS (1)		ASSIGNED DEFECT POINTS (2)	INSPECTOR'S DEFECT POINTS (3)
<b>5. PREMISES</b>			
a. Not clean or well organized		3	
b. Not well drained		3	
c. Surroundings not free from nuisances and sources of contamination		5	
d. Approaches to shipping docks not clean and maintained to minimize dust		5	
<b>6. RAW MATERIALS</b>			
a. Not from approved source		Critical	
b. Show evidence of unsanitary conditions or contamination		5	
c. Not processed, stored, or delivered under sanitary conditions		5	
d. Processing oil not clean or free of foreign materials or of odors		5	
e. Single-service articles and packaging materials not protected by sanitary boxes, cartons, or other means		4	
<b>7. CONSTRUCTION OF BUILDING</b>			
a. Not large enough to accommodate the operation without hampering sanitary practices		4	
b. Walls, floors, ceilings not in good repair or not constructed of materials that can easily be kept clean and sanitary		4	
c. Unnecessary clutter of wiring, pipes, hangers, ducts		4	
d. Insect and rodent proofing, where practicable, not present or functional		4	
e. Air curtains, if used, not in compliance		3	
f. Screen doors not outward opening and not self-closing		3	
g. Processing area opens directly into living quarters, garages, or heavy maintenance shops		4	
<b>8. LIGHTING</b>			
a. Insufficient lighting		4	
b. Lights in processing area not equipped with shields when required		5	
<b>9. VENTILATION AND HUMIDITY</b>			
a. Insufficient control of moisture and air movement		5	
b. Presence of mold on walls or ceilings in processing or storage area		5	
c. Accumulation of condensates in processing or storage areas		5	
d. Air not filtered to prevent contamination as appropriate		5	
e. Ventilation system not clean or in good repair		3	
<b>10. WATER SUPPLY</b>			
a. Not easily accessible		4	
b. Inadequate in quantity		5	
c. Undiminished supply of hot water not available		5	
d. Cross-connection exists between potable and nonpotable water supply or sewage		Critical	
e. Potability certificate not current or available		5	
f. Potable water supply found to be nonpotable		Critical	
g. Nonpotable water outlets not identified by prominently displayed color code		5	
h. Mixing valves not available at all scullery sinks and hose connections		4	
i. Not adequate protection against possible back-siphonage		5	
j. Wells not effectively protected from contamination by surface drainage or floods		Critical	
<b>11. ICE (If used)</b>			
a. Not made from potable water which meets requirements		Critical	
b. Not manufactured, handled, stored, or used in a sanitary manner		5	

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SANITATION DEFECTS (1)	ASSIGNED DEFECT POINTS (2)	INSPECTOR'S DEFECT POINTS (3)
<b>12. DISPOSAL OF WASTES</b>		
a. Liquid wastes not disposed of in a sanitary manner	5	
b. Floor drains not functional or properly trapped	3	
c. Waste not collected in suitable, properly covered containers and disposed of at frequent intervals and/or in a sanitary manner	4	
<b>13. TOILET, DRESSING ROOM, AND HANDWASHING FACILITIES</b>		
a. Sufficient number of toilets or privies not provided	5	
b. Toilet rooms not conveniently located	4	
c. Toilet rooms constructed of materials that are not easily cleaned	4	
d. Toilet rooms not adequately lighted	2	
e. Toilet rooms not adequately vented to the outside	5	
f. Toilet rooms open directly into processing area	5	
g. Doors not self-closing and tight-fitting	3	
h. Absence of handwashing sign	3	
i. Absence of hot and cold water, soap dispenser, or appropriate hand-drying facilities	5	
j. Handwashing facilities not conveniently located	5	
k. Toilets, dressing rooms, and handwashing facilities not maintained in a clean, orderly fashion	4	
l. Restrooms used for storage of cleaning equipment	3	
m. Privies not separate from the processing building	Critical	
n. Privies not of sanitary type, location, and construction	5	
o. Each employee not furnished a locker or other suitable facility	5	
<b>14. CONSTRUCTION AND REPAIR OF EQUIPMENT AND UTENSILS</b>		
a. Design, construction, and use of such equipment and utensils does not preclude adulteration of food	Critical	
b. All equipment and utensils not easily cleanable and durable	5	
c. Food contact surfaces not easily accessible for cleaning	5	
d. Food contact surfaces not nontoxic	Critical	
e. Food contact surface not corrosion resistant or not consisting of nonabsorbent material	5	
f. Equipment space is not adequate for proper cleaning, maintenance, and inspection	3	
g. Oil reclamation equipment not provided with filtering and heating equipment	5	
h. Prohibited lubricants used on food contact surfaces	Critical	
<b>15. CLEANING AND SANITIZING TREATMENT</b>		
a. Cleaning or sanitization methods do not prevent product contamination or adulteration	Critical	
b. All products not moved away or protected prior to equipment or area cleaning to avoid contamination or adulteration	Critical	
c. All multiservice containers, equipment, and utensils not cleaned and sanitized after use	5	
d. Cleaning and sanitizing chemicals not properly labeled or stored	5	
e. Unauthorized chemical compounds used for cleaning and sanitization	Critical	
f. Hot water used as a sanitizer less than 170°F (77 °C)	5	
g. Rooms and areas not maintained in a clean, sanitary manner	5	
h. Processing equipment not washed, rinsed, and sanitized each time oil is removed	5	
i. Shell egg cleaning equipment not cleaned daily or more frequently if necessary	5	
j. Cleaning and sanitizing chemicals not used in accordance with manufacturer's recommendation	Critical	
k. Test kits or other devices not used when chemical sanitizers are utilized	5	
<b>16. METHODS</b>		
a. Methods permit contamination of product	Critical	
b. Methods permit deterioration of product	5	
c. Processing oil not filtered or heated daily	5	
d. Processing oil, if contaminated, not filtered and heat treated at 180 °F (82°C) for 3 minutes	5	
e. Processing equipment not cleaned daily	5	
f. Nonpotable water introduced into shell egg cleaning operation	Critical	
g. Cleaning water not maintained at proper temperature	5	
h. Unauthorized chemical compounds used for cleaning and sanitization	Critical	
i. Wash water not changed when required	5	
j. Replacement water not added continuously to wash water	4	
k. Iodine used as part of replacement water	5	

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SANITATION DEFECTS (1)	ASSIGNED DEFECT POINTS (2)	INSPECTOR'S DEFECT POINTS (3)
<b>16. METHODS (Continued)</b>		
l. Waste water not piped directly to drains	4	
m. Washing and drying operation not continuous	5	
n. Eggs allowed to stand or soak in water	5	
o. Immersion-type washers used	5	
p. Rinse water contains less than 50 ppm or more than 200 ppm of available chlorine or its equivalent	5	
q. Test kits or other devices not used to determine strength of shell egg sanitizing solution	5	
r. Eggs not removed from egg washer or scanning area during rest periods	5	
s. Washed eggs not reasonably dry before cartoning or casing	5	
<b>17. PUBLIC HEALTH CONTROLS</b>		
a. When applicable, examinations not performed to assure adequate public health control of the raw material and finished products	5	
b. Records of examinations and tests of raw materials and finished products not available	5	
<b>18. COOLING AND REFRIGERATION</b>		
a. Facilities do not maintain product in a refrigerated state as required	5	
b. Design of equipment permits contamination or adulteration of product	Critical	
c. Accurate thermometer not indicating a representative air temperature	3	
d. Equipment not available to determine relative humidity	3	
e. Humidifying equipment not maintaining recommended relative humidity	5	
<b>19. STORING AND STORAGE FACILITIES</b>		
a. Storage facilities not clean, sanitary, or in good repair	3	
b. Storing methods do not minimize deterioration or contamination	5	
c. Shelves, cabinets, or dunnage not used where necessary to prevent contamination or deterioration	5	
<b>20. CONTROL OF INSECTS, BIRDS, AND ANIMALS</b>		
a. Presence of insects, birds, or animals in processing area	Critical	
b. Presence of insects, birds, or animals in nonprocessing area	Critical	
c. Effective measure for the control of insects, birds, and rodents not maintained at all times	3	
d. Rodent harborages or insect breeding places present	4	
e. Insecticides or rodenticides used not approved by USDA	Critical	
f. Insecticides or rodenticides not used by approved methods	3	
g. Insecticides or rodenticides are handled or stored in an unsafe manner	5	
<b>21. VEHICLE AND TRANSPORTATION FACILITIES</b>		
a. Not constructed or operated to protect contents from contamination or deterioration	Critical	
b. Not properly maintained or not clean	3	
<b>22. CLEANLINESS AND HEALTH OF PERSONNEL</b>		
a. Employees not washing hands after contamination	Critical	
b. Failure of employees to be hygienically clean	4	
c. Personnel not prohibited from eating, smoking, chewing tobacco, or expectorating in product handling areas	3	
d. Unauthorized jewelry or fingernail polish worn by plant personnel	3	
e. Employees not wearing garments/hair restraints suitable for work being performed	5	
f. Storage of employee's personal effects in production room	3	
g. Employees affected with or a carrier of a communicable or infectious disease not excluded from product areas	Critical	
h. Plant employees having an infectious wound, sore, or lesion on hands, arms, or other exposed parts of the body not excluded from contacting ingredients, products, or product zone	Critical	
i. Prescribed medical examinations of personnel not being made or records of such not available when required	4	
j. Plant personnel not instructed in acceptable hygienic practices and proper sanitary rules of food handling	Critical	
<b>23. FORMULA</b>	<b>TOTALS</b>	
$\frac{\text{SCR} = \text{Net Total of Column 2} - \text{Net Total of Column 3}}{\text{Net Total of Column 2}} \times 100$	MINUS NONAPPLICABLE DEFECT POINTS	-
	NET TOTAL DEFECT POINTS	
<b>24a. SANITARY COMPLIANCE RATING COMPUTATIONS</b>	<b>b. SANITARY COMPLIANCE RATING ASSIGNED</b>	<b>c. NUMBER OF CRITICAL DEFECTS</b>

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25. OTHER REGULATORY AGENCIES CONCERNED WITH SANITATION OF THIS ESTABLISHMENT *(Record the agency, date, and results of last inspection)*

26. METHODOLOGY SECTION *(Record narrative information describing the plant, premises, equipment, and procedures)*

## SHELL EGG PLANT SANITARY COMPLIANCE CHECKLIST

27. REMARKS/RECOMMENDATIONS

28. INSPECTOR

a. TYPED NAME

b. TITLE

c. SIGNATURE

d. GRADE

e. DATE SIGNED (YYYYMMDD)